



“We didn’t create this concept to have 300 stores. We did it to have something special.”
—Jim Sheridan, owner

Surrender your utensils: Sheridan’s Lattes & Frozen Custard has unleashed Unforked, a new mix of quick and delicious eats on a mission to “unthink” street food.

Call it unconventional, unexpected and even unbelievable. There’s no shortage of descriptive “un” words at Unforked (7337 W. 119th St., Overland Park), where the “all for un and un for all” approach to wholesome, fast dining delivers tasty, street food-inspired creations.

But Unforked isn’t owner Jim Sheridan’s first one-stop crave-shop success story. After building a dessert empire that landed Sheridan’s Lattes & Frozen Custard in our magazine’s 2010 City’s Best Hall of Fame, Sheridan wondered if he could recreate his frozen custard fame with a restaurant devoted to nutritious and delicious meals at the drop of a hat. Thus, Unforked was born.

Unforked’s philosophy holds that quality, affordable dining will lead to loyal guests who return for dishes developed on a flavor-first platform. From the sirloin to the fruit, the heirloom tomatoes to the milk, Unforked prides itself in buying local, seasonal ingredients first. When those ingredients aren’t available, James Beard Award-winning chef Rob Corliss is quick to source what he needs from small, family-owned organic farms. Meats with hormones, steroids or genetically altered processes will never grace the menu.

So far, the philosophy is working. With an all-day menu featuring a colorful array of tacos, burgers and beyond, Unforked’s speedy, crave-worthy options are creating an appetite. Patrons line up for tacos like the barking pig (\$3.50), a decadent roll-up of crispy carnitas in a shagbark bacon glaze. And with just-enough portions at a “ ” bill, there’s room for a side of the queso— and bacon-topped fundido fries sustainable practice wine. ■

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